

YELLOW ALKALINE NOODLES

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[Yellow Alkaline Noodles Processing Technology and Quality ...](#)

Wet yellow alkaline noodles are usually parboiled for 60–90 s to achieve 80–90 % gelatinization of starch. Several important steps need to be taken to ensure optimal cooking quality.

[Yellow Alkaline Noodles - Processing Technology and ...](#)

Yellow alkaline noodles specifically are the preferred noodle of Southeast Asia (e.g., China, Indonesia, Malaysia, and Thailand, Japan and Korea) and accounts for ~30% wheat flour consumption in some countries.

[Yellow Alkaline Noodles: An Introduction | SpringerLink](#)

Yellow alkaline noodles are of considerable importance owing to their brightness and yellow color tone. Generally, yellow alkaline noodles are commonly consumed in South East Asia (Indonesia, Malaysia, Singapore, Thailand, etc.) and Japan.

[Color, cooking properties and texture of yellow alkaline ...](#)

The properties of the cooked yellow alkaline noodle were examined. The following parameters were determined: broken rate of cooked noodles, cooking loss (%), water uptake, noodle texture and noodle sensory value. Water uptake was calculated by subtracting the initial sample weight (20 g) from the cooked sample weight and dividing by the initial sample weight. Cooking loss is defined as the

[Yellow Alkaline Noodles: Processing Technology and Quality ...](#)

[Yellow Alkaline Noodles: Processing Technology and Quality Improvement \(SpringerBriefs in Food, Health, and Nutrition\) eBook: Roselina Karim, Muhammad Tauseef Sultan: Amazon.ca: Kindle Store](#)

[Homemade Yellow Noodles /Alkaline ... - A taste of memories](#)

Homemade Yellow Noodles /Alkaline Noodles / When I first came to the United States, I was so glad to see the yellow noodles/oil noodles available in the Asian supermarket. Until I started using them for my Malaysian dishes---It lack the unique pungent taste that the noodles back home carries and it is also much less springy which in my opinion is a huge turn off in gon loh.

[Yellow Alkaline Noodles eBook by Roselina Karim ...](#)

Yellow alkaline noodles specifically are the preferred noodle of Southeast Asia (e.g., China, Indonesia, Malaysia, and Thailand, Japan and Korea) and accounts for ~30% wheat flour consumption in some countries.

[Salt release from yellow alkaline noodles - ifrj.upm.edu.my](#)

Salt release from yellow alkaline noodles Abstract The fate of salt in yellow alkaline noodles was followed by measuring the salt release from yellow alkaline noodles during cooking and mastication. Three types of yellow alkaline noodles were produced; yellow alkaline noodles with salt at 0 (YAN0), 5 (YAN5), and 10% (YAN10) of the flour weight. Salt release during cooking was influenced

[Effects of Salt and Alkaline Reagents on Dynamic ...](#)

Furthermore, white salted, yellow alkaline and control noodles (without salt or alkaline) were measured as affected by different steaming times. The results indicated that the cooking and texture

[Mummy I Can Cook | How to make Asian egg \(alkaline\) noodles](#)

I know it sounds weird but what really gives 'egg' noodles their characteristic yellow is the alkaline water. Some HK recipes do add a duck egg yolk to enrich the dough and make it even more yellow, but to get that chewy bouncy texture the key ingredient is the alkaline water

[The Regional Institute - Asian foods research, product ...](#)

Yellow alkaline noodles YAN are unique in food systems as they have a pH in the range 9-11. The alkaline salts used include sodium and/or potassium carbonates and are added at 1-1.5% by flour weight.

[Utilisation of durum wheat for yellow alkaline noodles ...](#)

Utilisation of durum wheat for yellow alkaline noodles. 1. SHARES undergo a chromophoric shift at alkaline pH, and are the primary cause of yellowness in YAN (Asenstofer et al, 2006). Yellow pigment in common wheat flour is a secondary contributor to YAN yellowness. However, the high yellow pigment levels in durum wheat, predominately the hydroxylated carotenoid lutein (Humphries et al

[Using ultrasound to characterize fresh yellow alkaline ...](#)

Using ultrasound to characterize fresh yellow alkaline noodles. Based on a previously published article: Bellido, G. G., and Hatcher, D. W. Ultrasonic characterization of fresh yellow alkaline noodles.

[Yellow Alkaline Noodles: Processing Technology and Quality ...](#)

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